**Bruschetta (Toasted Garlic Bread)**

* 6 slices of crusty white bread, cut ½- to ¾-inch thick, slices each cut in half
* 2 cloves garlic, lightly crushed
* ¼ cup extra virgin olive oil
* Salt

1. Grill or broil the bread on each side.
2. Rub each slice with a crushed garlic clove, letting the juices sink into the bread.
3. Sprinkle olive oil and salt on the bread.
4. Serve warm, if possible.

**Garlic Oven Bread**

½ cup butter, softened (can use tub of butter or margarine)

2 T. parmesan cheese

1 tsp. garlic powder or garlic salt

2 tsp. parsley

Mix butter with cheese and herbs.

Slice a loaf of Italian bread.

Spread butter mixture on each slice. Stack bread back into the loaf shape. Wrap in foil. Heat in oven until warm.

Broiler option: Line bread up on baking pan. Broil until lightly toasted. Serve immediately or wrap in foil and keep warm. Watch closely so bread doesn’t burn.